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In the cultivation of mandioca, which today, along with maize, is penetrating into the farthest corners of Africa, as though both of these purely American plants had been native there forever, the metal-less South American has gained achievement which need not fear any comparison with other parts of the world. Today there is a cultivated, harmless species, but the original root, which was found only on the Schingú, first had to be divested of its strongly toxic juice, the expressed flour, obtained by grating and pounding, first had to be roasted before a foodstuff was produced, and, to be sure, one of many uses, in a solid state and as a pappy drink, Manihot "utilissima." It far surpasses maize in importance in the household of our Indians. It furnishes the principal food and is really responsible for having forced the natives, who received it from more advanced tribes, to become sedentary, for its preparation presupposes a series of procedures requiring patience and presupposes implements, which, like the grating board studded with palm spines, could be produced only at a great cost of time and work with the inferior tools. Unknown on the upper Schingú is the ingenious tyyytí, a tube plaited out of elastic stalks, which is filled with the grated mass and, pulled lengthwise by means of a weight, presses out the poisonous juice. our Indians filtered and pressed the juice through plaited sieves.

Of greater interest, however, is the fact that the method of fermenting larger quantities of extract by means of chewing balls of flour or kernels of maize, which is used today probably everywhere in South America where maize and mandioca are cultivated by natives, was still unknown in our region; also, nothing was known there about the preparation of paiauarí, popular among the North Karaiben, where the fresh beiju soaked in water are wrapped in leaves and buried for a few days. /213/ The piterego of the Schingú does not have an intoxicating effect: it merely represents the tastiest pap-beverage, it is a soup, not an alcoholic drink. No palm wine is made either. one becomes intoxicated only with dancing or, if one wishes, with tobacco, and achieved what was humanly possible in the quantitative consumption of the pap-beverages. On the other hand, the Kamayurá